



MENU C

(5 STARTERS + 5 MAINS + ACCOMPANIMENTS + 2 DESSERTS)

£25.80/HEAD

STARTERS

(TABLE SERVED OR AS CANAPÉS)

Murg Badami Tikka

Almond based merinate on Chicken charred in charcoal clay oven in this Lucknowi delicacy

Kakori Kabab

Divine & considered blessed - As far as perfection could go - Lamb mince with Khoya & spices

Pudina Paneer Tikka

Paneer cubes with mint infused merination charred in tandoor

Daal Stuffed Aalu Tikki

Delicately spiced lentils stuffed in crispy potato cakes

Tandoori Broccoli

Marinated in yoghurt, herbs & spices from charcoal tandoor

MAINS

(TABLE SERVED OR BUFFET)

Chicken Bhuna

Explosive flavours of herbs and spices in this rather concentrated well done chicken gravy

Methi Lamb

Lamb chunks in flavoursome fenugreek leaves & tempered with ginger & garlic

Saag Paneer Kofta

Exotic paneer balls in rich gravy oozing divine flavours

Mix Veg

Seasonal Vegetables tossed in fresh herbs and spice masala

Turka Daal

Back to Tradition - Popular home style marvel of Yellow Lentils tempered with world famous Punjabi

ACCOMPANIMENTS

Assortment of breads - Lachha Parantha, Kalaunji Naan, Stuffed Kulcha

Zeera Pulao Rice

Pomegranate Raita

Kuchumber Salad



DESSERTS

Fruit Platter

Gulab Jamun

You may wish to include any additional Starters/Mains/Dessert @ £1.50/Item/Head

*Feel free to swap any item(s) with one(s) in the corresponding section from full Menu Selector available online @
http://www.ziyarestaurant.co.uk/menu_selector.pdf*

All prices include VAT at standard rate.

Optionals:

Venue, Marquee, Mandap, Décor, Furniture (Tables/Chairs), Soft Furnishings, Toast Master, Invitations, Table Planners/Menus/ Numbers, Wedding Cake, Chocolate Fountain, Ice Carving, Fruit Display, Live Stations / Stalls Linen (Table, Chair Covers, Bows, Napkins), Staffing, Cutlery, Crockery, Drinks, Glassware, Entertainment, Lighting & Production, Transport, Security